



CLARIDGE'S

NON-OFFENSIVE MENU

2018-2019

Claridge's Events menus are written each season. Cooking with a wealth of Claridge's culinary history, Martyn and his team take inspiration from ingredients that will be at their seasonal best. Dishes become more robust during the autumn and winter months as the chefs cook with nostalgic and evolving techniques that focus on capturing the best flavours from the produce.

A handwritten signature in black ink, reading 'Martyn Nail'.

Martyn Nail
Executive Chef

Menu prices include VAT; a 12.5% discretionary service charge will be added to all food and beverage items.

PRE MEAL CANAPÉ SELECTION

You are invited to create your own pre-meal canapé reception based on below selection of cold and hot canapés.

Select 5 canapés for £25
Select 10 canapés for £40

Cold canapés

Tuna & avocado moscovite
Smoked salmon, dill, pepper, blood orange, rye sablé
Cornish mackerel rillettes, nori crisp
Smoked salmon moscovite, keta caviar
Quail's egg barquette, smoked beetroot & truffle
Whipped goat's cheese, apple, parsley
Soft quail egg, carrot tartare (v)
Shallot sushi roll, ponzu mayonnaise (v)
Oat crusted goats' cheese, quince (v)

Hot canapés

Sole goujons, tartare sauce
Crisp potato terrine, smoked salmon
Smoked haddock beignet, tomato & parsley
Melba crusted salmon, pea & lemon
Charred halibut cheek, lettuce, Maltaise sauce
Goat's butter roast celeriac, truffle & sorrel (v)
Wild mushroom bouchée (v)
Butternut squash & chestnut tart (v)
Butternut & pine nut polenta (v)
Winterdale cheddar tartlet, burnt onion, cep, parsley oil (v)
Portobello mushroom beignet (v)
Pizza, tomato courgette, lemon, ransom capers (v)

STARTERS

Severn & Wye smoked salmon, Marie rose sauce <i>Lemon and buckwheat blinis, golden beetroot</i>	£32
Tuna poke bowl, ponzu dressing <i>Sticky rice, avocado, radish</i>	£30
Truffle tortellini <i>Mushroom purée, cep, chestnut foam (v)</i>	£29
Cuore di bue tomato <i>Golden Cross goat's cheese, pomegranate, red currant, olives, almonds (v)</i>	£29
Chef's bespoke sharing concept <i>Cuore di bue tomato, Golden Cross goat's cheese, pomegranate, red currant, olives, almonds</i> <i>Tuna poke bowl, ponzu dressing, sticky rice, avocado, radish</i> <i>Cep & parmesan custard tart, sorrel, artichoke</i>	£32

MAIN COURSES

Roast spiced sea bass, brown butter broth <i>New potatoes, mushroom, soy bean</i>	£43
Tempura cod, béarnaise sauce <i>Smoked tomato, pea purée, courgette ribbons</i>	£39
Sole rosettes, caper lemon and parsley vinaigrette <i>Mousseline potatoes, spinach, wild mushrooms</i>	£43
Pavé of stone bass, tomato and olive sauce vierge <i>Parmesan French fries, spinach, crisp shallots</i>	£41
Pavé of Scottish halibut, orange Maltaise sauce <i>Cocotte potato, fennel</i>	£41
Seared Cod, truffled Champagne sauce, <i>Fondant potato, roast Jerusalem artichoke, beetroot, chestnut, Savoy cabbage</i>	£45



DESSERTS

Nougat parfait	
<i>Chestnut crèmeux, poached kumquats</i>	£18
Hazelnut financier	£18
<i>Vanilla diplomat cream, orange, Armagnac prunes</i>	
Pistachio and cherry Pavlova	£18
Exotic Baba	£18
<i>Vanilla ice cream, guava compote, Gianduja crèmeux</i>	

TEA, COFFEE & PETIT FOURS

Included

Selection of Rare teas, Earl Grey tea, green tea, black tea, jasmine silver tip, peppermint leaf, camomile flowers, etc.

Our tea selection has been carefully curated by world-renowned tea connoisseur Henrietta Lovell of The Rare Tea Company and has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of Cornwall to name but a few